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(54) Title: FLOUR BASED FOOD PRODUCT COMPRISING THERMOSTABLE ALPHA-AMYLASE

(57) **Abstract:** The invention relates to a flour based food product comprising a thermostable α -amylase and in-situ modified starch, as well as to a process comprising the steps of making a batter by mixing at least flour, water and a thermo-resistant α -amylase and cooking the batter on at least one hot surface, to the use of thermostable α -amylase to manipulate textural attributes of flour based food products, and to a method for modifying starch in a wafer without increasing batter viscosity. Preferred flour based food products are wafers, biscuits and crackers.

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